

*Cody Scogin*

**How to build a Sourdough Starter**

-50 grams, good quality white bread flour

-50 grams, local wholegrain flour

- 100 grams warm water, 72%

-Mix all, and cover, leaving at room temp for 24 hrs.

-The next day, discard 75%, and mix these ingredients again, adding to your remaining 25% mixture. Repeat this for 7 days, and you will begin to see life (bubbles, smell, rise and fall)

**-For bread recipes, I recommend the following sources:**

*Tartine Bread* by Chad Robertson

*Bread* by Jeffrey Hamelman

*Bien Cuit* by Zachary Golper

-These all give step by step instructions, with pictures, on how to make sourdough bread. It is a bit much to translate onto paper, and you need to take you time reading and understanding the steps and what is happening. I have utilized all of these sources to develop my own recipes.